

DRINK LIST 飲品單

CREATIVE SIGNATURE COCKTAIL 創意招牌雞尾酒

TOM YUM MARTINI 湯姆·尤姆·馬丁尼

*Special infused White Rum
With Galangal, Lemongras
Kaffir Lime Leaves, Lime, Palm Sugar
And fresh Lime juice*



150

COCKTAIL 雞尾酒

150

*Blue Hawaii, 藍色夏威夷
Mai Tai, 邁泰
Singapore Sling, 新加坡司令
Margarita, 瑪格麗塔
Sex On The Beach, 海灘上的性愛*

*Daiquiri, 代基里酒
Cosmopolitan, 大都會
Pina Coloda, 飄香可樂
Long Island Iced Tea, 長島冰茶
Tequila Sunrise, 龍舌蘭日出*

*Mojito, 莫吉托
Gin Fizz, 杜松子酒
Pink Lady, 粉紅女郎*

BEER 啤酒

CHANG BEER 暢啤
LEO BEER 利奧啤酒
SINGHA BEER 辛哈啤酒

Small / 60.- / Large 110.-
Small / 70.- / Large 120.-
Small / 70.- / Large 120.-

THAI WHISKY, RUM

PHAYA RUM (THAI PREMIUM RUM) 朗姆酒 (泰國優質朗姆酒)

190

With soda or Coke 蘇打水或可樂

SANGSOM (THAI SPECIAL RUM) 桑松 (泰國特色朗姆酒)

150

With soda or Coke 蘇打水或可樂

MAEKHONG 美康 (THAI SPECIAL WHISKY) (泰國特製威士忌)


150

With Soda Or Coke 加蘇打水或可樂









DRINK LIST 飲品單

BOMBAY SHAPPHIRE 孟買藍寶石 (PREMIUM GIN) (優質杜松子酒) With Tonic 含補品	190.-
GIN, VODKA, RUM, TEQUILA, WHISKEY 杜松子酒、伏特加、朗姆酒、龍舌蘭酒、威士忌 Gordon's, Smirnoff, Sierra 戈登, 斯米爾諾夫, 塞拉利昂 Bacardi, Captain Morgan Dark, JW Red Label 百加得, 摩根船長黑暗, 約翰尼沃克	150.-
SOFT DRINK 汽水 Coke, Fanta, Sprite, Soda, Coke Light 可樂、芬達、雪碧、蘇打水、健怡可樂	30.-
(NESTLE WATER) 雀巢水	20.-
FRESH FRUIT JUICE 鮮榨果汁 Fresh Young Coconut 椰子水	70.-
FRUIT BLENDED WITH ICE 果汁加冰 Orange, Pineapple, Mango, Watermelon 橙子、菠蘿、芒果、西瓜	80.-
TEA & COFFEE SELECTION 茶 & 咖啡 Hot Tea 熱茶 Fresh Brewed Coffee 現煮咖啡 Cappuccino, Café Late 卡布奇諾, Espresso (Single / Double) 濃縮咖啡 (單人/雙人)	40.- 60.- 70.- 60.- / 90.-
THAI MILK TEA (ICED TEA WITH MILK) 泰式奶茶 (冰茶加牛奶)	60.-
WINE BY GLASS RED & WHITE 紅白玻璃酒	130.-








KODAM KITCHEN SIGNATURE DISHES 黑哥餐厅招牌菜

13		<p>SATAE GAI 鸡肉沙爹 <i>Grilled marinate Chicken skewer served with peanut sauce and pickled cucumber</i> 烤鸡配花生酱和酸黄瓜</p>	100
85		<p>MOO KUA KLUAE 鹽炸五花肉 <i>Pan fried marinated pork belly with salt pepper and Kaffir lime leaves</i> 鹽煎五花肉胡椒和酸橙葉</p>	130
21		<p>TOM YUM GOONG 叻功汤 <i>Authentic Thai favorite's Prawn soup with lemongrass, herbs and mushrooms</i> 正宗泰式虾汤配柠檬草，草药和蘑菇</p>	150
26		<p>KAO OB SAPPAROT GOONG 菠萝焗饭 <i>Baked Krabi's Pineapple Fried rice With Prawn</i> 菠萝焗饭陪虾仁</p>	160
30		<p>PAD THAI GOONG 泰式虾仁炒粉 <i>Traditional Thai style fried rice noodle With Prawns, bean sprout, Tofu wrapped with egg nest</i> 传统泰式蛋皮包虾仁炒粉配豆芽，花生，豆腐</p>	150
93		<p>PHAK MIANG PHAD KHAI 炒蔬菜和雞蛋 <i>Stired fried Baegu leaves with egg, garlic and oyster sauce</i> 雞蛋蒜蠔油炒白骨葉</p>	90







KODAM KITCHEN SIGNATURE DISHES 黑哥餐厅招牌菜

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|-----|---|--|
| 53 |  | <p>MASSAMAN PHAK TAO HOO / GAI / NUEA 120/150/180
 蔬菜馬薩曼、豆腐或雞肉 牛肉
 <i>Vegetable and Tofu or Braised Chicken drumstick or Beef in creamy Massaman curry</i>
 蔬菜豆腐或紅燒雞腿在奶油馬薩曼咖哩</p> |
| 54 |  | <p>GAENG KIEW WAAN GAI  厘鸡 140
 <i>Green curry with Chicken in coconut milk and sweet basil leave</i>
 罗勒叶椰奶绿咖喱鸡肉汤</p> |
| 62 |  | <p>SEAFOOD JARN RON  铁板 220
 <i>An arrays of Seafood combination Wok fried with Chili paste oil and fragrant herbs served in hot pan</i>
 炒混合海鲜铁板配辣椒酱和草药</p> |
| 61 |  | <p>GOONG YANG NEOY KRATIEM 奶油烤虾 220
 <i>Pan grilled marinated Prawn with butter, garlic and pepper</i>
 蒜香奶油辣椒烤虾</p> |
| 100 |  | <p>KAO NIEW MAMAUNG 芒果糯米饭 120
 <i>Sweet Mango with Coconut sticky rice</i>
 甜芒果配椰奶糯米</p> |
| 69 |  | <p>POO PAD PONG KARI 咖喱蟹 380
 <i>Wok fried Andaman Crab with mild curry powder (500 grams per portion)</i>
 咖喱粉炒海蟹 (每份500克)</p> |







VEGETARIAN CORNER 素菜

40		<p>PAD PAK RUAM (V) 炒什锦菜 100</p> <p><i>Stir fried mixed vegetable with oyster sauce</i></p> <p>蚝油炒混合蔬菜</p>
45		<p>TAO HOO NAM DAENG (V) 红汁豆腐 100</p> <p><i>Fried tofu with soya and vegetable gravy</i></p> <p>酱油炒豆腐配蔬菜汁</p>
53		<p>MASSAMAN PHAK TAO HOO (V) 素玛莎文 120</p> <p><i>Vegetable Massaman curry and Tofu</i></p> <p>蔬菜玛莎文配豆腐</p>
55		<p>GAENG KEAW WAAN PHAK TAO HOO (V)  130</p> <p>素绿咖喱</p> <p><i>Vegetable green curry and tofu</i></p> <p>蔬菜绿咖喱配豆腐</p>
27		<p>KAO OB SAPPAROT PHAK (V) 素菠萝焗饭 140</p> <p><i>Baked Krabi's pineapple fried rice with vegetable and Tofu</i></p> <p>菠萝焗饭配蔬菜和豆腐</p>
31		<p>PAD THAI PHAK (V) 素炒粉 120</p> <p><i>Traditional Thai Style fried rice noodles with vegetable and Tofu</i></p> <p>泰式炒粉配蔬菜和豆腐</p>

VEGETARIAN CORNER 素菜

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|----|---|---|-----|
| 7 |  | <p>POA PIA (V) 炸春卷 (素)</p> <p><i>Deep fried vegetable spring roll served with sweet sauce</i></p> <p>油炸蔬菜春卷配甜酱</p> | 80 |
| 20 |  | <p>TOM KHA PHAK RUAM MIT (V) 椰奶蔬菜汤</p> <p><i>Coconut milk soup with mixed vegetable</i></p> <p>混合蔬菜椰奶汤</p> | 110 |
| 22 |  | <p>TOM YUM PHAK RUAM MIT (V) 素 汤</p> <p><i>Spicy & sour soup with mixed vegetable</i></p> <p>酸辣汤配混合蔬菜</p> | 110 |
| 39 |  | <p>TAOHOO PAD MED MA MUANG (V)</p> <p>腰果炒豆腐</p> <p><i>Stirred fried Tofu with Cashew Nuts and dried Chilli</i></p> <p>腰果和干辣椒炒豆腐</p> | 110 |
| 43 |  | <p>PAD KEE MAO PHAK (V)</p> <p>香辣草药炒蔬菜</p> <p><i>Stir fried mixed vegetable with herbs, spices and soya sauce</i></p> <p>炒混合蔬菜配草药，辣椒和酱油</p> | 100 |
| 9 |  | <p>SOM TAM THAI 辣木瓜沙拉</p> <p><i>Traditional Thai spicy papaya salad with Tomato, Cow Pea, Palm Sugar, Lime and Peanuts</i></p> <p>传统香辣木瓜沙拉配西红柿和豇豆</p> | 80 |









KIDS CORNER 儿童菜单

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|---|---|--|-----|
| 1 |  | FRENCH FRIES 薯条 | 60 |
| 2 |  | CHICKEN NUGGET 鸡块
<i>Deep fried marinated
Chicken Breast served
with French Fries</i>
油炸鸡块配薯条 | 90 |
| 3 |  | FISH & CHIPS 鱼块 & 薯条
<i>Deep fried Golden Fish fillet
served with French Fries</i>
油炸鱼块配薯条 | 120 |
| 4 |  | GOLDEN PRAWN & CHIPS 金虾 & 薯条
<i>Deep fried Golden Shrimp
served with French fries</i>
油炸虾子配薯条 | 120 |
| 5 |  | CHICKEN SAUSAGE 鸡肉香肠 & 薯条
& FRENCH FRIES
<i>Deep fried Chicken Sausage
served with French Fries</i>
油炸鸡肉香肠配薯条 | 90 |
| 6 |  | KAO PAD SAI GROG 香肠炒饭
<i>Fried rice with Egg, Carrot,
Tomato and Chicken Sausage</i>
鸡蛋, 胡萝卜, 西红柿和鸡肉香肠炒饭 | 80 |







APPETIZER & SALAD 开胃菜 & 沙拉

7		POA PIA (V) 炸春卷 (素) <i>Deep fried vegetable spring roll served with sweet sauce</i> 油炸蔬菜春卷配甜酱	80
8		ROTI SAUCE TUA 飞饼花生酱 <i>Roti served with Peanut sauce</i> 飞饼配花生酱	80
9		SOM TAM THAI  辣木瓜沙拉 <i>Traditional Thai spicy papaya salad with Tomato, Cow Pea, Palm Sugar, Lime and Peanuts</i> 传统香辣木瓜沙拉配西红柿和豇豆	80
10		YUM GOONG SEIYB  香辣蝦沙拉 <i>Spicy Dried Shrimp salad with Chili, Shallot, Carrot Lime and Fresh Mango</i> 香辣蝦乾沙拉配辣椒、青蔥、胡蘿蔔酸橙和新鮮芒果	120
11		YUM KHI KEM  蛋沙拉 <i>Spicy Salted egg salad with Chili, Shallot, Carrot Lime and Fresh Mango</i> 辣鹹蛋沙拉配辣椒、青蔥、胡蘿蔔酸橙和新鮮芒果	100
12		YUM TALAY  酸辣凉拌海鮮 <i>Spicy seafood salad with Chili, Tomato, Onion Lime and Fresh Herbs</i> 鼻啞海鮮沙拉配檸檬，辣椒和鮮草約	180


APPETIZER & SALAD 开胃菜 & 沙拉


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| 13 |  | SATAE GAI 鸡肉沙爹
<i>Grilled marinate chicken skewer served with peanut sauce and pickled cucumber</i>
烤鸡配花生酱和酸黄瓜 | 100 |
| 14 |  | TOD MUN GOONG 炸虾饼
<i>Deep fried shrimp cake serve with Chinese Plum sauce</i>
油炸虾饼配甜梅酱 | 140 |
| 15 |  | GAI HOR BAI TOEY 斑斓叶包鸡肉
<i>Deep fried marinate chicken in Pandan leave</i>
油炸斑斓叶包鸡肉 | 140 |
| 16 |  | LAAB MOO  酸辣猪肉末
<i>Minced Pork salad with original Thai herb and spices "North Eastern style"</i>
东北风味的酸辣猪肉末配草药 | 120 |
| 17 |  | GOONG / PLA MUK CHUP PANG TOD
炸虾 或 鱿鱼
<i>Deep fried golden prawn or Squid</i>
油炸虾或鱿鱼 | 140 |
| 18 |  | PLAA GOONG  酸辣虾仁沙拉
<i>Special prawn salad scented with Thai herbs and Spices</i>
酸辣虾仁沙拉配草药 | 180 |


SOUP 汤

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|----|---|--|---------|
| 19 |  | <p>TOM KHA KAI 椰奶鸡汤</p> <p><i>Chicken in coconut milk soup with lemongrass, mushrooms and herbs</i></p> <p>鸡肉椰奶汤配柠檬草，蘑菇和草药</p> | 130 |
| 20 |  | <p>TOM KHA PHAK RUAM MIT (V) 椰奶蔬菜汤</p> <p><i>Coconut milk soup with mixed vegetable</i></p> <p>混合蔬菜椰奶汤</p> | 110 |
| 21 |  | <p>TOM YUM GAI / GOONG 冬 配鸡肉或蝦</p> <p><i>Authentic Thai favorite's Chicken Or prawns soup with lemongrass, herbs and mushrooms</i></p> <p>正宗泰式虾汤配柠檬草，草药和蘑菇</p> | 120/150 |
| 22 |  | <p>TOM YUM PHAK RUAM MIT (V) 配 辣汤</p> <p><i>Spicy & sour soup with mixed vegetable</i></p> <p>酸辣汤配混合蔬菜</p> | 110 |
| 23 |  | <p>TOM YUM POH TAEK TALAY 配 辣鲜汤</p> <p><i>Spicy and sour soup with Seafood combination scented with hot basil and dried Chilly</i></p> <p>酸辣海鲜汤配热罗勒叶和干辣椒</p> | 180 |
| 24 |  | <p>KAENGCUD TEAHU HMU SAB 豆腐肉碎清汤</p> <p><i>Clear Soup With Tofu and Minced Pork</i></p> <p>豆腐肉碎清汤</p> | 130 |

RICE DISHES 飯菜

25  KAO PAD GAI, MOO / GOONG 90/110
(鸡肉 / 猪肉/虾仁) 炒饭
Fried rice with Chicken, Pork or Prawn
炒饭配鸡肉，猪肉或虾仁

26  KAO OB SAPPAROT GOONG 160
虾仁菠萝焗饭
Baked Krabi's pineapple fried rice with Prawn
菠萝焗饭配虾仁

27  KAO OB SAPPAROT PHAK (V) 素菠萝焗饭 140
Baked Krabi's pineapple fried rice with vegetable and Tofu
菠萝焗饭配蔬菜和豆腐

SIDE DISHES 配菜








28  STEAMED JASMINE RICE (PLATE / BOWL) 20/80
蒸米饭 (份/大碗)

29  ROTI 羅蒂 30

NOODLE DISHES 麵食

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| 30 |  | <p>PAD THAI GOONG 泰式虾仁炒粉 150</p> <p><i>Traditional Thai Style fried rice noodles with Prawns, bean sprouts and Tofu wrapped with egg nest</i>
传统泰式蛋皮包虾仁炒粉配豆芽，花生，豆腐</p> |
| 31 |  | <p>PAD THAI PHAK (V) 素炒粉 120</p> <p><i>Traditional Thai Style fried rice noodles with vegetable and Tofu</i>
泰式炒粉配蔬菜和豆腐</p> |
| 32 |  | <p>PAD SEE EIW GAI, MOO / GOONG 100/120</p> <p>酱油炒粉 (鸡肉/猪肉/虾仁)
<i>Stir fried noodles with Chicken, Pork or Prawns with Soya sauce</i>
酱油炒粉配鸡肉，猪肉或虾仁</p> |
| 33 |  | <p>SPAKETTI PAD KHI MAO SEA FOOD  170</p> <p>雞肉或豬肉或蝦炒意大利面
<i>Stir fried Spaketti with Sea food with herbs, spices and soya sauce</i>
海鮮炒意大利面配香草、香料和醬油</p> |
| 34 |  | <p>SPAKETTI GAI PAD MED MA MUANG 150</p> <p>腰果雞肉意大利面
<i>Stir fried Spaketti Chicken with Cashewnuts and dried chilli</i>
腰果炒意粉雞和乾辣椒</p> |
| 35 |  | <p>RADHNA HMI HELUXNG KROB GAI, MOO/ GOONG 100/120</p> <p>配上香脆的剩面配雞肉、豬肉或蝦
<i>Crispy Yellow noodles with Chicken, Pork or Prawns with gravy Sauce</i>
脆皮黃雞面，豬肉或蝦肉汁</p> |

THAI FAVORITE DISHES 泰式家常菜

36		<p>PAD KA PROAW GAI, MOO / GOONG  140/180</p> <p>打抛叶炒 (鸡肉/猪肉/虾仁)</p> <p><i>Stir fried Chicken, Pork or Prawns with garlic Chili and hot basil leave</i></p> <p>打抛叶和大蒜炒鸡肉，猪肉或虾仁</p>
37		<p>GOONG PAD SAUCE MA-KAM 罗望子虾 160</p> <p><i>Stir fried Prawn with tamarind sauce</i></p> <p>炒虾子配酸角酱</p>
38		<p>GAI PAD MED MA MUANG 腰果炒鸡肉 130</p> <p><i>Fried Chicken with cashew nuts and dry chili</i></p> <p>炒鸡肉配腰果和干辣椒</p>
39		<p>TAOHOO PAD MED MA MUANG (V) 110</p> <p>腰果炒豆腐</p> <p><i>Stired fried Tofu with Cashew Nuts and dried Chilli</i></p> <p>腰果和干辣椒炒豆腐</p>
40		<p>PAD PAK RUAM (V) 炒什锦菜 100</p> <p><i>Stir fried mixed vegetable with oyster sauce</i></p> <p>蚝油炒混合蔬菜</p>
41		<p>PAD PAK BUNG 炒空心菜 80</p> <p><i>Stir fried morning glory with oyster sauce</i></p> <p>蚝油炒空心菜</p>











THAI FAVORITE DISHES 泰式家常菜

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| 42 |  | <p>KALAAMPLEE PAD NAM PLA 白菜炒鱼酱料
<i>Stirred fried Cabbage scented with fish sauce</i>
带鱼酱的炒白菜香味</p> | 80 |
| 43 |  | <p>PAD KEE MAO PHAK (V)
香辣草药炒蔬菜
<i>Stir fried mixed vegetable with herbs, spices and soya sauce</i>
炒混合蔬菜配草药，辣椒和酱油</p> | 100 |
| 44 |  | <p>PAD NOR MAI FARANG SAI GOONG
芦笋炒虾
<i>Stir fried young Asparagus with Prawn</i>
炒芦笋配虾仁</p> | 160 |
| 45 |  | <p>TAO HOO NAM DAENG (V) 红汁豆腐
<i>Fried tofu with soya and vegetable gravy</i>
酱油炒豆腐配蔬菜汁</p> | 100 |
| 46 |  | <p>KAI JIEW MOO SUB 肉末摊蛋
<i>Thai's Omelet with Minced Pork</i>
泰式摊鸡蛋配猪肉末</p> | 100 |
| 47 |  | <p>PEEK GAI LAOW DAENG 酒红色的翅膀
<i>Deep fried Chicken wings top with sweet red gravy</i>
炸鸡翅顶配甜红肉汁</p> | 100 |

THAI FAVORITE DISHES 泰式家常菜

48		GAI OR MOO PAD KHING 姜丝炒 (鸡肉 / 猪肉) <i>Stir Fried Chicken or Pork with Ginger</i> 姜丝炒鸡肉或猪肉	130
49		GAI / MOO PAD NAMMAN HOI 蚝油炒 (鸡肉 / 猪肉) <i>Wok Fried Chicken or Pork with Oyster Sauce</i> 蚝油炒鸡肉或猪肉	130
50		PAD KANA MOO KROB 脆猪肉炒芥蓝菜 <i>Stir fried crispy Pork with Chinese kale</i> 搅匀中国芥兰炒香脆猪肉	130
51		PLA MUEK PAD KHIKHEM 鹹蛋炒魷魚 <i>Stir fried Squid with Salted egg</i> 鹹蛋炒魷魚	150
52		MOO / GOONG PAD KAPI MANAO 蝦醬和檸檬炒猪肉或蝦 <i>Stir fried Pork or Prawn with shrimp Paste and Lime</i> 蝦醬和青檸炒猪肉或大蝦	130/160









THAI CURRY DISHES 泰式咖喱

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| 53 |  | <p>MASSAMAN PHAK TAO HOO / GAI / NUEA 120/150/180
 蔬菜馬薩曼、豆腐或雞肉 牛肉
 <i>Vegetable and Tofu or Braised Chicken drumstick or Beef
 in creamy Massaman curry</i>
 蔬菜豆腐或紅燒雞腿在奶油馬薩曼咖喱</p> |
| 54 |  | <p>GAENG KIEW WAAN GAI  紅咖喱雞 140
 <i>Green curry with Chicken in coconut milk
 and sweet basil leave</i>
 罗勒叶椰奶绿咖喱鸡肉汤</p> |
| 55 |  | <p>GAENG KEAW WAAN PHAK TAO HOO (V)  130
 素绿咖喱
 <i>Green curry with Vegetable and tofu</i>
 蔬菜绿咖喱配豆腐</p> |
| 56 |  | <p>PANAENG GAI, MOO / GOONG 140/180
 泰式娘惹咖喱 (鸡/猪/虾)
 <i>Creamy Panaeng curry with choices of
 Chicken, Pork or Shrimp</i>
 娘惹咖喱配鸡肉，猪肉 或虾仁</p> |
| 57 |  | <p>GAENG KUA GOONG SAPPAROT  160
 菠萝红咖喱虾
 <i>An exotic creamy red curry with Prawn
 and Krabi's Pineapple</i>
 异国情调的红咖喱虾配菠萝</p> |
| 58 |  | <p>KANG PHET PED YANG  紅咖喱烤鸭 160
 <i>Roasted Duck in red curry with Cherry tomato
 and Krabi's Pineapple</i>
 红咖喱烤鸭配西红柿和菠萝</p> |









SEAFOOD VARIETIES 海鲜

- | | | | |
|----|---|--|-----|
| 59 |  | <p>GOONG OB WOONSEN 鲜虾粉丝煲
 <i>Baked Prawn with vermicelli black pepper, ginger & celery</i>
 烤虾配粉丝，黑胡椒，姜</p> | |
| 60 |  | <p>GOONG TOM YUM HAENG 干虾汤
 <i>Stried fried Prawn with Lemongrass, Galangal, Kaffir lime leaves, Cashewnuts, Lime and Chilli paste oil</i>
 香茅炒虾仁、高良姜、卡菲酸橙叶、腰果、酸橙、辣椒油香味</p> | 220 |
| 61 |  | <p>GOONG YANG NEOY KRATIEM 奶油烤虾
 <i>Pan grilled marinated Prawn with butter garlic and pepper</i>
 奶油，蒜头和胡椒烤虾</p> | 220 |
| 62 |  | <p>SEAFOOD JAN RON 铁板海鲜 
 <i>An arrays of Seafood combination Wok fried with chili paste oil And fragrant herbs served in hot pan</i>
 一系列海鲜组合炒辣椒酱和草药</p> | 220 |
| 63 |  | <p>GOONG CHAE NAM PLA 鱼露卤虾 
 <i>Fresh Raw Shrimp scented with fish sauce and accompanied with fragrant Thai spicy seafood sauce</i>
 新鲜生虾，配以鱼露和泰国香辣海鲜酱。</p> | 220 |
| 64 |  | <p>HOR MOK TALAY MA PHRAW ON 清蒸海鲜和嫩椰子
 <i>Steamed seafood in young coconut</i>
 椰青蒸海鲜</p> | 200 |

SEAFOOD VARIETIES 海鲜

- | | | | |
|----|---|---|-----|
| 65 |  | <p>PLA MUEK NUNG MANAO 柠檬鱿鱼 </p> <p><i>Steamed Squid with chilli and lime sauce</i></p> <p>蒸鱿鱼和辣椒酱石灰</p> | 220 |
| 66 |  | <p>PLA MUEK TOD KRATHEIYM 蒜蓉炒鱿鱼</p> <p><i>Deep fried Squid with Garlic</i></p> <p>蒜蓉炸鱿鱼</p> | 220 |
| 67 |  | <p>HOY MAENGPPOO PAD NAM PRIK PAO </p> <p>炒酱贻贝</p> <p><i>Wok fried Andaman Mussel with chilli paste and sweet basil leave</i></p> <p>炒锅炒安达曼贻贝与辣椒酱和甜罗勒叶</p> | 160 |
| 68 |  | <p>HOY MANGPOO OB 烤贻贝</p> <p><i>Baked Mussel with Thai herb sweet basil in hot pot</i></p> <p>烤贻贝配草药</p> | 160 |
| 69 |  | <p>POO PAD PONG KARI/PRIK THAI DAM 咖喱蟹 黑胡椒</p> <p><i>Wok fried Andaman Crab with mild curry powder or Black pepper sauce</i></p> <p>(500 grams per portion)</p> <p>咖喱粉炒海蟹 或者 黑胡椒 (每份500克)</p> | 380 |
| 70 |  | <p>POO NUNG 清蒸蟹</p> <p><i>Steamed Andaman crab served with spicy seafood sauce</i></p> <p>(500 grams per portion)</p> <p>清蒸螃蟹配辣海鲜酱 (每份500克)</p> | 380 |








FISH DISH 魚盤

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|----|---|---|-----|
| 71 |  | <p>PLA KRAPONG KAOW TOD KRATIEM
蒜香胡椒鲈鱼
<i>Deep fried whole White Snapper
with Garlic and Pepper</i>
油炸整条鲈鱼配蒜头和胡椒</p> | 290 |
| 72 |  | <p>PLA KRAPONG KAOW TOD PRIEW WARN
酸甜酱鲈鱼
<i>Deep fried whole White Snapper
with sweet and sour sauce</i>
油炸整条鲈鱼配酸甜酱</p> | 290 |
| 73 |  | <p>PLA KRAPONG KAOW TOD LAD SAUCE MAKAM
羅望子醬炸鱸魚
<i>Deep fried whole White Snapper with tamarind sauce</i>
炸整條白鯛魚配羅望子醬</p> | 290 |
| 74 |  | <p>PLA KRAPONG KAOW TOD LAD PRIK 
辣醬炸鱸魚
<i>Deep fried whole White Snapper with chilli sauce</i>
辣椒醬炸整條白鯛魚</p> | 290 |
| 75 |  | <p>PLA KRAPONG KAOW TOD NAM PLA
魚露炸鱸魚
<i>Deep fried whole White Snapper with fish sauce
serve with mango salad</i>
魚露炸鱸魚 搭配芒果沙拉</p> | 270 |
| 76 |  | <p>YUM PLA KRAPONG KAOW TOD BORAN 
炸鱸魚沙拉
<i>Deep fried whole White Snapper
with thai herb spicy salad</i>
炸整條白鯛魚古辣沙拉</p> | 290 |

(V) Vegetarian Option

Spicy Dish

FISH DISH 魚盤

- | | | |
|----|---|--|
| 77 |  | <p>PLA KRAPONG KAOW NUNG MANAOW 青柠蒸鲈鱼 290
 <i>Steamed whole White Snapper
 with Chilli and Lime sauce</i>
 蒸全白甲鱼辣椒和石灰汁</p> |
| 78 |  | <p>PLA KRAPONG KAOW NUNG SEA EIW 酱油蒸鱼 290
 <i>Steamed whole White Snapper
 with soya and ginger sauce</i>
 蒸整条鲈鱼配酱油</p> |
| 79 |  | <p>PLA TUB TIM TOD CHU CHEE  270
 油炸羅非魚
 <i>deep fried tilapia fish with chu chee sauce</i>
 炸羅非魚佐豬醬</p> |
| 80 |  | <p>PLA PHAD KUEN CHAI 蒜香芹菜鱼 180
 <i>Stirred fried Fish fillet with Ginger
 Jelly mushroom, Soya and Celery</i>
 炒鱼片用生姜，蘑菇果冻，大豆和芹菜</p> |
| 81 |  | <p>PLA PAD PONG KARI 咖喱粉炒鱼 180
 <i>Stirred fried Fish fillet with mild curry powder
 onion, egg and chilli paste oil</i>
 咖喱粉，洋葱，鸡蛋和辣椒酱油搅拌炒鱼片</p> |
| 82 |  | <p>PLA KRAPONG LWK CIM 浸煮鱸魚 220
 <i>Boiled Sea Bass with Dip Served with Spicy sauce</i>
 水煮鱸魚蘸辣醬</p> |









BETTER TOGETHER 组合套餐

- | | | | |
|----|---|---|-----|
| 83 |  | <p>MIXED GRILLED SEAFOOD PLATTER
(FOR 2 PERSONS) 烤海鲜 (2人)
<i>Grilled Seafood combination accompanied
Thai spicy seafood Sauce</i>
烤混合海鲜配泰式辣椒酱</p> | 360 |
| 84 |  | <p>MIXED GRILLED SEAFOOD PLATTER
(FOR 4 PERSONS) 烤海鲜 (4人)
<i>Grilled Seafood combination accompanied
Thai spicy seafood Sauce</i>
烤混合海鲜配泰式辣椒酱</p> | 700 |

Thai Southern Style Signature Dishes

- | | | | |
|----|---|---|-----|
| 85 |  | <p>MOO KUA KLUAE หมูคั่วเกลือ
鹽炸五花肉
<i>Pan fried marinated pork belly with salt
pepper and Kaffir lime leaves</i></p> | 130 |
| 86 |  | <p>PEEK GAI TOD NAMPLA ปีกไก่ทอดน้ำปลา
魚露炸雞翅
<i>Deep fried marinated Chicken wings with
fish sauce accompanied with sweet chilli sauce</i></p> | 100 |
| 87 |  | <p>PLA SAI TOD KHA MIN ปลาทรายทอดขมิ้น
薑黃炒沙魚
<i>Deep fried sand fish with turmeric</i></p> | |

Thai Southern Style Signature Dishes

- | | | | |
|----|---|--|-----|
| 88 |  | <p>PLA MOKKOK DAED DIEW TOD ปลา มกคก
ปลามกคกทอดแดดเดียว 曬乾炸魚
<i>Deep fried Sun Dried Small Sea Bream</i></p> | 100 |
| 89 |  | <p>PLA JING JANG TOD ปลาจิ้งจั้งทอด
炸咸靖江魚
<i>Deep fried salty Jingjang fish</i></p> | 100 |
| 90 |  | <p>NAMPRIK KAPI น้ำพริกกะปิ กับผักสด 
蝦醬辣椒醬配新鮮蔬菜
<i>Shrimp Pasted Dip accompanied with fresh Vegetable</i></p> | 100 |
| 91 |  | <p>NAMPRIK GOONG SOD OR GOONG SIEB 
น้ำพริกกุ้งสด หรือ กุ้งเสียบ กับผักสด
鮮蝦辣椒醬配新鮮蔬菜
<i>Fresh cooked shrimp Dip or Dried Shrimp Dip accompanied with fresh vegetable</i></p> | 120 |
| 92 |  | <p>TOM PHAK MIANG KATI GOONG ต้มผักเหมียงกะทิกุ้ง
椰奶蝦煮米菜湯
<i>Baegu leaves in Coconut Milk with prawns</i></p> | 150 |
| 93 |  | <p>PHAK MIANG PHAD KHAI ผักเหมียงผัดไข่
甲米炒蔬菜炒雞蛋
<i>Stirred fried Baegu leaves with egg, garlic and oyster sauce</i></p> | 90 |







Thai Southern Style Signature Dishes

- | | | | |
|----|---|---|---------|
| 94 |  | GAENG SOM PLA KAPONG (S/L) 酸咖喱配鱸魚和椰芽
แกงส้มปลากะพงยอดมะพร้าวอ่อน (ล/ญ) 
<i>Special Southern style sour yellow curry with
White Snapper and Coconut Palm heart</i> | 150/280 |
| 95 |  | TOM SOM PLA KAPONG (S/L) ต้มส้มปลากะพง (ล/ญ)
酸湯鱸魚 
<i>Clear sour soup with White Snapper
scented with Lime, Fish Sauce, Garlic, Shallot
and Kaffirlime leaves</i> | 150/280 |
| 96 |  | GAI BANN TOM KAMIN ไก่บ้านต้มขมิ้น
自製薑黃雞湯
<i>Clear soup with Local grown Chicken
Turmeric, Lemongrass, Garlic, Shallot
and Kaffierlime leaves</i> | 150 |
| 97 |  | GAENG PRIK GAI BAAN BAI RA แกงพริกไก่บ้านใบรา
自製辣椒咖喱雞 
<i>Special Southern style curry with
local grown Chicken with Fennel leaves
and Kaffirlime leaves</i> | 150 |
| 98 |  | KUA KLING GAI/MOO คั่วกลิ้งไก่ หรือ หมู 
辣炒雞肉或豬肉
<i>Special Southern style dried curry with
Minced Chicken or Minced Pork ,
Galangal and Kaffirlime leaves</i> | 150 |
| 99 |  | Phad Kruang Kaeng Moo, Gai / Shrimp 
ผัดเครื่องแกงหมู,ไก่,กุ้ง 豬肉、雞肉和蝦炒辣咖喱
<i>Stir Fried Chicken, Pork or Shrimp with Curry
scented with Kaffirlime Leaves, Sweet Basil
and Green Peppercorn</i> | 140/180 |

(V) Vegetarian Option

 Dish

DESSERT 甜品

100		<p>KAO NIEW MA MAUNG 芒果糯米 <i>Sweet Mango with coconut sticky rice</i> 甜芒果配椰奶糯米饭</p>	120
101		<p>ROTI MA MAUNG 腰果煎餅 <i>Roti Cashew Nuts on Top condensed milk and chocolate</i> 腰果煎餅配巧克力牛奶</p>	80
102		<p>KLOUY BUAD CHEE 椰奶芭蕉 <i>Special cooked banana with fresh coconut milk</i> 煮椰奶芭蕉</p>	50
103		<p>KLOUY CHOOP PANG TOD 炸香蕉 <i>Banana Fritter with honey syrup</i> 炸香蕉配蜂蜜</p>	50
104		<p>POLLAMAI RUAM 水果盘 <i>Mixed seasonal fresh fruit</i> 混合时令水果</p>	100
105		<p>TUB TIM KROB 脆皮塔布丁 <i>Crispy ruby in coconut milk</i> 椰奶中的酥脆紅寶石</p>	80

KoDam
Kitchen 
Thai Cuisines Aonang Krabi Thailand

Please feel free let us know if you have any dietary restriction i.e Gluten free, Lactose free, allergic to nuts or in other allergic option.

有任何饮食限制如无谷蛋白，无乳糖，花生过敏或其他过敏请随时告诉我们

Kodam kitchen's teams are pleased to help you"

“黑哥餐厅团队很高兴为您提供帮助”

Thank you for your dining with us.

感谢您的莅临